

Barbecued Chicken - USDA Recipe D110

Meal Components: Meat / Meat Alternate

D11

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
*Fresh onions, chopped	3 oz	1/2 cup 2 Tbsp	6 oz	1 1/4 cups	<div><div>1. Barbecue sauce: In a stockpot, combine onions, paprika, chili powder, catsup, garlic powder, brown sugar, Worcestershire sauce, black pepper, and salt-free seasoning. Simmer uncovered over medium heat for 15-20 minutes. Stir occasionally.</div><div>2. Set aside for step 4.</div></div>
Paprika		1 Tbsp		2 Tbsp	
Chili powder		1 1/2 tsp		1 Tbsp	
Catsup	1 lb 12 oz	2 3/4 cups 1 Tbsp (1/4 No. 10 can)	3 lb 9 oz	1 qt 1 3/4 cups (1/2 No. 10 can)	
Garlic powder		1/2 tsp		1 tsp	
Brown sugar, packed	6 oz	3/4 cup	12 oz	1 1/2 cups	
Worcestershire sauce		1/4 cup		1/2 cup	

Salt-free seasoning		2 Tbsp	1/4 cup
Chicken, whole, fresh or frozen, cut up, 8 pieces	12 lb	24 lb	<p>3. Place chicken on sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan release spray.</p> <p>4. Brush barbecue sauce over chicken.</p> <p>5. Bake uncovered:</p> <p>6. Bake until chicken browns slightly around the edges. If the chicken browns too quickly, cover with foil to slow the browning process.</p> <p>7. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p> <p>8. Transfer to steam table pan (12" x 20" x 2 1/2").</p> <p>9. Critical Control Point: Hold for hot service at 140 °F or higher.</p> <p>10. Serve 1 portion (1 breast, or 1 drumstick and wing, or 1 thigh with back).</p>

Notes

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service

Serving

NSLP/SBP Crediting Information: 1 portion (1 breast, or 1 drumstick and wing, or 1 thigh with back) provides 2 oz equivalent meat/meat alternate.

CACFP Crediting Information: 1 portion (1 breast, or 1 drumstick and wing, or 1 thigh with back) provides 2 oz meat/meat alternate.

Marketing Guide		
Food as Purchased for	25 Servings	25 Servings
Mature onions	4 oz	8 oz

Serving	Yield	Volume
See Notes	25 Servings: about 10 lb	25 Servings: 1 1/2 sheet pans (18" x 26" x 1")
	50 Servings: about 19 lb 8 oz	50 Servings: 3 sheet pans (18" x 26" x 1")

Nutrients Per Serving					
Calories	151	Saturated Fat	2 g	Iron	1 mg
Protein	8 g	Cholesterol	30 mg	Calcium	12 mg
Carbohydrate	16 g	Vitamin A	404 IU	Sodium	352 mg
Total Fat	6 g	Vitamin C	2 mg	Dietary Fiber	